



Passito di Centesimino "Asso di Cuori"

GRAPE VARIETIES

Centesimino

WINEMAKING

After drying of the grapes and harvesting in boxes, the traditional red wine vinification is carried out, the wine is refined in French oak barriques for about 18 months. It is then aged in bottles for at least 6 months.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Deep garnet red color. Floral aroma, typical of Centesimino. Sweet, persistent, harmonious taste with a slightly tannic vein.

GASTRONOMY

Sweet wine for meditation and conversation, great with 70% dark chocolate and chocolate pastries.

Serving temperature 14-16°C

AVAILABLE FORMATS

30 cl

